

Cooktop

MODELS: CC29/E CB355D
 CG29 CG29WOK
 CC605D/E CC805D/E
 CG60WOKFFE CG90WOKFFE

Appliance Operation Manual

INCLUDING INSTALLATION AND CLEANING

WELCOME TO ST GEORGE

St George is a proud Australian company with a heritage of innovation and quality.

Our success extends to domestic and overseas markets, confirming our reputation at the forefront of appliance excellence.

The elegant simplicity and high performance features of St George designs, will remain contemporary in many years to come.

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1. KNOWING YOUR COOKTOP

1.1 Important Points

Thank you for purchasing an excellent product that we are sure will provide many years of great cooking experiences. If you haven't had the pleasure of cooking with one of our appliances previously, you may find that it has different features and characteristics to your last appliance. It is essential you read this operation manual thoroughly to fully understand all of the various functions and operations. The aim is to encourage you to experiment with your cooking and take full advantage of the features of your appliance. The key to achieving results that best suit your personal taste is experimentation.

This manual should be retained for future reference. Should ownership of the appliance be transferred, please ensure that the manual is also passed onto the new owner.

1.2 Installation Checks and Warnings

In the interests of your safety and the care of your new appliance, please take time to carefully read this manual before installing and using it. In particular your attention is drawn to the following:-

Incorrect installation of the appliance as a result of not following the detailed specifications can affect performance. Appliances incorrectly installed may invalidate the warranty and we strongly recommend that the cavity, venting, wiring and gas connection be prepared as described in the specifications. This is critical to appearance, performance and safety. For installation details, please refer to **Cabinet Installation Instructions**.

A licensed electrician and licensed gas fitter with relevant qualifications must perform the electrical and gas work when installing or servicing the appliance. The supply cable and fuse rating must be suitable for the appliance. You must never repair or replace any part of the appliance unless specifically recommended in the operation manual. For installation details, please refer to **Gas Connection Instructions**, and **Electrical Connection Instructions**.

VENTILATION SLOTS AND AIR VENTS MUST NOT BE COVERED OR OBSTRUCTED IN ANY WAY

INITIAL HEAT UP

Some smoke and smell may be noticed during the initial heat up cycle (see **Using the Appliance for the First Time**). This should quickly dissipate. If abnormal levels of smoke are observed (i.e. it is not food that is burning) have the appliance thoroughly checked.

DON'T USE THE APPLIANCE AS A SPACE HEATER

The appliance must never be used for warming or heating the surrounding room or for drying clothes or textiles or other items not specifically recommended in the operation manual. Combustible materials or products must never be placed on or near the appliance.

DO NOT LEAVE CHILDREN ALONE

Children must not be left unsupervised in the area where the appliance is in use. The appliance gets hot during use and retains heat for some time after being turned off. Children must never be allowed to sit or stand on any part of the appliance.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THE APPLIANCE WHILST IT IS IN OPERATION

WEAR PROPER APPAREL WHEN USING THE APPLIANCE

Loose fitting, hanging or highly flammable garments (such as synthetics) should never be worn while using the appliance.

USE ONLY DRY POT HOLDERS

Moist or damp pot holders on hot surfaces may result in burns from steam. Do not allow pot holders to touch hot heating elements. Do not use a towel or bulky cloth when handling hot cooking utensils.

DON'T STORE FLAMMABLE ITEMS NEAR THE APPLIANCE

Items, particularly flammable materials, must never be stored on or near surface units.

DO NOT USE WATER ON GREASE FIRES

Fats, oils or other substances will ignite if they become too hot. Fires or flames should be smothered using flame proof material or extinguished using a dry chemical or another suitable fire retardant.

DO NOT USE OVERSIZE COOKWARE OR PLACE COOKWARE OFF-CENTRE OVER BURNERS

Oversize cookware will deflect heat towards the cooktop and bench top surfaces. Cookware with large bases, especially if placed off-centre over the burners, may cause deterioration of the cooktop and bench top surfaces. Such damage is not covered under the provisions of the warranty. Follow the illustrations and examples in the **Cooktop Cooking** instructions.

NEVER USE AN ASBESTOS MAT BETWEEN COOKWARE AND COOKTOP

Use of an asbestos mat is both hazardous and will cause damage to the unit.

SELECT AND USE COOKWARE SUITABLE FOR THE CERAMIC COOKTOP (Ceramic cooktop models only)

Under certain conditions some enamel, copper based and aluminium saucepans can cause deterioration of the cooktop surface. Stainless steel cookware should not react in this way. Aluminium cookware in particular is not recommended.

ONLY PLACE COOKWARE ON COOKING ZONES OR PAN SUPPORTS

Other surfaces of the appliance, for example trims, are not totally resistant to hard or sharp materials or direct heat and may be damaged by such use.

1. **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
2. The appliance is not intended for use by young children or infirm persons without supervision.
3. Young children should be supervised to ensure that they do not play with the appliance.

1.3 **Features and Benefits**

Electric cooktop models are elegant and simple to use incorporating quick-light elements for excellent efficiency and reliability. Individual indicator lights show which element is operating. When the controls are turned off the indicators flash on models CC605D, CC805D and CC29 to show if residual heat remains in the corresponding cooking zone. The indicators will stop flashing when the residual heat of the relevant cooking zone surface reduces to a safe touch temperature. On models CC605E, CC805E and CC29E indicator lights will glow continuously until the residual heat of the relevant cooking zone surface reduces to a safe touch temperature.

Gas cooktop models incorporate electronic ignition and fast take-off gas burners for effective lighting and heat production. Both gas models have the option of re-ignition or Flame-Failure-Device control for complete safety. All pan supports are removable and dishwasher safe.

BBQ grill models utilise volcanic rock for traditional BBQ effect with excellent flavour. Two independent cooking zones are used to ensure versatile heat distribution. Dual spillage trays (one removable) are used to minimise smoking and provide for easy cleaning. The grill surface is made of durable cast iron and a stainless steel lid ensures a neat appearance when the BBQ is not being used.

Cleaning the cooktop is made simple with high quality vitreous enamel, stainless steel and Ceramic glass surfaces. (refer to **Cleaning and Maintenance** for complete care instructions)

2. USING THE APPLIANCE FOR THE FIRST TIME

After installation remove all notification labels (not gas or electrical warning labels), advertising, tape, packaging, etc. A quick diluted wash with Ammonia and water should rinse away any adhesive residue. Eucalyptus oil (small amounts) is also good for removing adhesive residue. Thoroughly rinse cleaned surfaces and wipe them dry using a clean, soft cloth.

Before using the BBQ grill (CB355 BBQ Grill Model) make sure the volcanic rocks are removed from their wrapping and place them into the removable grill tray.

Before using the ceramic glass cooktop (ceramic cooktop models only) clean it thoroughly with a suitable cooktop cleaner (e.g. Hillmark Ceramic Cooktop Cleaner) and rinse with a clean, warm, damp cloth or paper towel. To avoid cooked on cleaner residue, wipe the glass dry with a soft cloth or paper towel.

NOTE: People with sensitivity to cleaning chemicals must take the necessary precautions. It is recommended that protective gloves be worn while cleaning the appliance.

2.1 Burning In (CB35 BBQ Grill Model)

Before cooking with the appliance an initial pre-heat is required to burn off the fine oil film used to protect the elements during shipping. The first time you heat up the elements the oil will be given off as smoke (some smell may also be noticeable), which is perfectly normal.

Turn the BBQ grill controls to Hi and leave for approximately 10 minutes or until the smoke has disappeared.

After completing the above turn all controls off. The cooktop is now ready for grilling.

3. CONTROL PANEL OPERATION

3.1 Gas Burner Controls (CG Models)

The cooktop burners are ignited by the in-built electronic ignition controls. The controls must be turned anti-clockwise to operate and can only be turned clockwise to the off position. Alternatively the burner may be ignited manually using matches, cooktop gas lighters or similar devices, being careful not to risk injury or damage.

To operate the controls ensure the burners are correctly assembled and positioned over the gas burner outlets and the pan supports are correctly positioned then:-

- a) Start the gas flow by pressing down and turning the control knob corresponding to the burner you wish to use. Pressing down on the control knob causes the igniter to spark.

NOTE: For models CG29, CG29WOK, CG60WOKFFE, CG90WOKFFE

These units are fitted with Flame Failure Safety Devices. These require the controls to be fully depressed during ignition to ensure correct operation. The controls should be held fully down for at least 10 seconds during the ignition and flame establishment period to ensure the valve remains open after the knob is released.

- b) Once the flame is established the knob need no longer be pressed and may be turned to your required setting.

Check for a clear blue flame without excessive yellow tipping. If burners show any abnormal combustion check they are correctly located on the burner base. Sometimes burners may not ignite immediately and may seem to “blow” slightly when they do ignite. This is usually due to air in the gas line, which should clear itself.

If, after following the instructions, satisfactory performance cannot be obtained, contact the local gas authority for advice and assistance.

For minor adjustments see **Servicing and Minor Adjustments**.

A 2 yearly inspection of the appliance by an authorised service agent will ensure many years of trouble free service. (Note: This is not provided under warranty).

CONTROL PANEL OPERATION

3.2 **Electric Element Controls (CC Models)**

These controls select the heat desired for cooking. The control may be turned in either direction. For the dual element control, the half zone heat operates individually in the left-hand side of the control and the full element area operates in the right hand side of the control. The indicator lights on the cooktop surface glow when the corresponding burner is operating. When the controls are turned off, the indicator lights corresponding to hot heating zones will flash on models CC605D, CC805D and CC29. The indicators will stop flashing when the residual heat of the relevant cooking zone surface reduces to a safe touch temperature. On models CC605E, CC805E and CC29E indicator lights will glow continuously until the residual heat of the relevant cooking zone surface reduces to a safe to touch temperature.

NOTE: People with extra sensitivity to heat must take further caution.

3.3 **BBQ Grill Controls (CB Models)**

The electric BBQ grill has individual controls for the front and rear grill zones to select the heat desired for cooking. The controls may be turned in either direction. The indicator lights glow when the corresponding element zone is operating.

4. **COOKING INSTRUCTIONS**

4.1 **Cooktop Cooking**

To achieve the best possible cooking results, the following points are recommended:-

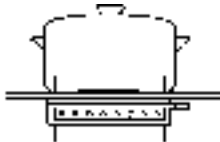
- * Make sure that both the cooktop surface and the bottom of your cookware is clean and dry before cooking. Clean and dry surfaces will help prevent scratches and stains on your cooktop and cookware.
- * Use good quality saucepans with thick ground bases (preferably 5 mm thick) that effectively cover the heating area. Pans which have smooth, slightly concave or flat bases when cold will expand and become flat when hot. With ceramic cooktops (Ceramic cooktop models only) this transfers the heat best. Thin, warped, dented or ridged bases can cause irregular heat distribution resulting in uneven heating of food. Quality stainless steel pans are recommended.
- * The size of the pan should closely match the size of the cooking zone to be used - not much wider or narrower. If the diameter of the base of the cookware is much smaller than the diameter of the cooking zone, you will waste energy and increase the risk of burning spills. If the cookware is too large for the burner boiling times will be delayed.
- * When using the Wok burner, use pans with bases larger than the diameter of the Wok burner. It is recommended to use only Wok pans or frying pans on the Wok burner. Smaller pans may not provide enough clearance from the flame making the handle/s too hot and unsafe to hold.
- * Use a set of twin or triple saucepans or saucepans with dividers when individually cooking several vegetables at the same time using only one burner.
- * When steaming, use saucepans with close fitting lids.
- * When cooking food such as cut vegetables or fruit, cut the food into pieces of uniform size to obtain even cooking.
- * When cooking vegetables use a minimum amount of hot water to obtain a crisp texture and prevent over cooking. The quantity of water will depend on the type, quantity and quality of the vegetables being cooked. With the exception of frying, etc., always cook with the lid on the saucepan at the correct heat level to prevent boilovers.

WARNING: Oversize cookware will deflect heat towards the cooktop and bench top surfaces. Cookware with large bases, especially if placed off-centre over the burners, may cause deterioration of the cooktop and bench top surfaces. Such damage is not covered under the provisions of the warranty.

COOKING INSTRUCTIONS

ELECTRIC COOKTOP

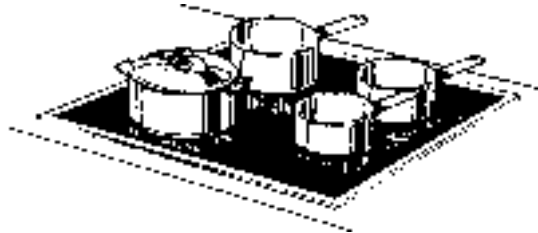
Match pans to Heat Zones



match diameters



slightly concave
or flat base



thick & smooth base

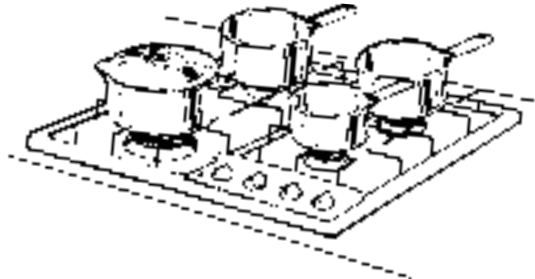
GAS COOKTOP

Match size of pan to
the appropriate burner

HEAT DEFLECTED
TOWARDS
BENCHTOP



HEAT EXTENDED
BEYOND BASE
OF PAN



4.2 **BBQ Grill Cooking (CB355 BBQ Grill Model)**

The electric BBQ grill has two heating zones (front and rear) with individual controls to select the heat desired for cooking. Both controls have a full range of settings and can be used independently or together.

Using the BBQ Grill

1. Raise the BBQ's stainless steel lid or remove it entirely.
2. Select the area/s you wish to cook on (front, rear or both) and turn on the relevant control/s to your required settings. Allow approximately 5-10 minutes for the volcanic rock and grill grids to reach cooking temperature.
3. Commence cooking.
4. When cooking is complete make sure all controls are turned to the off position. Allow the unit to cool to room temperature before lowering or re-fitting the stainless steel lid.

WARNING: The appliance must never be left unattended when cooking with the BBQ grill as built up cooking fats in the unit may ignite during use. (see **Cleaning and Maintenance** for cleaning requirements for the BBQ grill)

The BBQ's stainless steel lid must be in the up position when the grill is in operation.

5. **CLEANING AND MAINTENANCE**

Proper cleaning and maintenance of your appliance will provide you with years of pleasant use. To maintain the appearance and durability of your appliance we encourage you to read and follow the instructions, hints and warnings included throughout this manual. Care must always be taken to prevent scratches on your appliance from hard or sharp objects.

NOTE: People with sensitivity to cleaning chemicals must take the necessary precautions. It is recommended that protective gloves be worn while cleaning the appliance. Routine cleaning of the appliance should only be performed when the appliance is at room temperature.

DO NOT USE ANY ACIDIC OR CAUSTIC CLEANERS, ABRASIVE POWDERS OR SCOURERS ON THE INTERIOR OR EXTERIOR OF THE APPLIANCE. Substances or items with these properties may discolour or damage the finishes of your appliance. If any abrasive, acidic or caustic substance or cleaning agent should come into contact with the appliance, rinse off immediately with water, taking special care to avoid injury if surfaces are hot.

5.1 Recommended Cleaners

Mild detergents and warm water together with a clean, soft, non-abrasive cloth achieve good results for normal cleaning.

Diluted washes with Ammonia and water should rinse away any adhesive residue or gummy deposits on the appliance surfaces. Eucalyptus oil (small amounts) is also good for removing adhesive residue. Alcohol based products (e.g. Methylated Spirit, etc.) are not recommended.

Brand name cream cleansers and concentrates, without abrasive qualities, can be used in small amounts to break down greasy deposits and dirt.

Aggressive chemical cleaners such as bleach or caustic oven cleaners may etch or discolour surfaces or lift paint from trims and are specifically not recommended.

After cleaning make sure cleaned surfaces are thoroughly rinsed to prevent any risk of baked on cleaner residues and wiped dry with a clean, soft cloth.

Hillmark Ceramic Cooktop Cleaner, Cerafix® or other reputable brand cleaners specifically formulated for ceramic cooktops are recommended for cleaning CERAN® glass surfaces.

NOTE: When cleaning stainless steel surfaces St George recommend 3M brand or Advance (by Cleaveland Cleaning Supplies) stainless steel cleaner. Other reputable brand cleaners specifically formulated for cleaning stainless steel may also be acceptable. Do not use steel soap pads or abrasive scourers of any kind. The abrasive qualities of these pads will ruin the even brushed finish of the stainless steel and any residual metal fibres may corrode causing a rusty/dull appearance. Metal polishes with abrasive qualities are also not recommended.

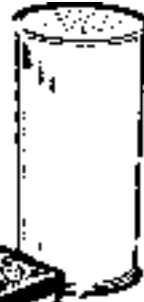
CLEANING & MAINTENANCE

**DO NOT USE ANY ACID OR CAUSTIC
CLEANSERS OR ABRASIVE POWDERS
OR SCOURERS ON THE INTERIOR
OR EXTERIOR OF THE APPLIANCE**



caustic sprays

abrasive powder



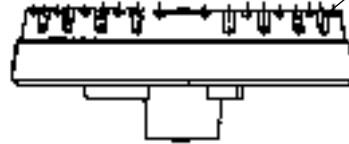
abrasive sponge

CG MODELS

Burner Cap



Gas outlets should be
free of obstructions



oven spray



steel wool

5.2 **Routine Cleaning**

If possible, the cooktop should be wiped down after each use to prevent dirt and grease build up. Ensure all controls are off and the appliance is cool before cleaning. To clean the exterior, wipe the control panel, knobs, stainless steel and enamel surfaces regularly using a warm, damp, non-abrasive cloth. Mild detergents may be safely used on all of these surfaces. When wiping stainless steel surfaces which have a brushed finish, wipe in the same direction as the brushing. The pan supports (all models except CC and CB) easily lift off and are dishwasher safe. The gas burner parts can be simply lifted off for cleaning. After cleaning, check that the gas holes are clear before drying and correctly re-positioning them.

After cleaning make sure all surfaces are thoroughly rinsed and then wiped dry with a clean, soft cloth.

WARNING: Unclean surfaces, especially if allowed to build up, may in time damage or discolour the appliance and such stains may not be removable.

5.3 **Spills, Spatters and Accidents**

When using the appliance, it may be soiled by food spills and spatters or foreign items such as plastics accidentally coming into contact with warm or hot surfaces. Some foods, such as fruit juices (especially citrus juices like lemon juice) and vinegar's (i.e. acidic substances) or sugar or foods containing sugar can discolour or damage enamel finishes.

The surfaces of your appliance have durable finishes which are resistant to wear and discoloration. However, to maintain the appearance and durability of the finish any spills must be wiped off immediately. This should be done as soon as possible and necessary precautions must be taken to avoid injury from hot surfaces. Once cool the affected area should be thoroughly cleaned and rinsed using non-abrasive, mild cleaning detergents and water.

5.4 Cleaning the Ceramic Cooktop (Ceramic cooktop models only)

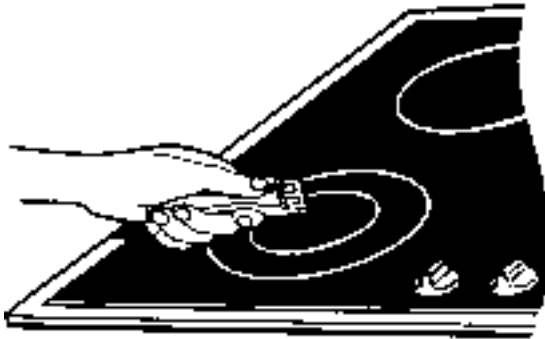
The crucial point in maintaining your cooktop is the cleanliness of the cooktop surface and the bases of your cookware. Staining of the surface can occur from a reaction of chemicals and heat combined. Chemicals may be present in cleaning or cooking residues not properly removed from cookware bases or the glass cooktop surface, or liquids that boil over during use. Chemicals may also be present in some water depending on the hardness of that water. Always remove food spills and grease splatters and metal rub-off from cookware prior to use.

Do not allow anything that melts – such as plastics, aluminium foil, sugar or foods containing sugar – to come into contact with your ceramic cooktop surface when it is hot. Remove all food spills or melted substances from the cooktop surface immediately, even if hot, taking necessary precautions to avoid injury from hot surfaces. Move the substances to a cool area of your cooktop with a razor blade scraper and then remove them completely from the surface. Once cool, clean the cooktop surface with a paper towel or clean cloth with a recommended cleaner.

Always remember to clean up the cleaner. After cleaning make sure all surfaces are thoroughly rinsed and wiped dry with a clean, soft cloth.

NOTE: Even superficial dirt or grime not removed or allowed to build up may, in time, attack the surface resulting in permanent damage.

Remove spills from the heat zone immediately



5.5 Cleaning the BBQ Grill (CB355 BBQ Grill Model)

The BBQ grill plates, volcanic rocks and smokeless grill tray are removable for cleaning. Once the grill plates are removed the elements hinge up allowing the removal of the volcanic rocks and inner grill tray. The grill plates and tray are dishwasher safe and the fixed grill box (in the unit) can be easily wiped clean.

WARNING: Built up cooking fats in the unit may ignite during use. To avoid the build up of cooking fats the BBQ unit must be regularly cleaned. Volcanic rocks are absorbent and may entrap cooking fats within the rock pores. When cleaning the unit, the rocks should be removed and cleaned by soaking in warm soapy water and then thoroughly rinsed with hot water. The best way to avoid fat build up in addition to cleaning is to periodically replace the BBQ rocks. With normal usage it is recommended that the rocks be replaced every six months. The rocks may need to be replaced at different intervals depending on the unit's usage.

SERVICE CENTRES AND AGENCIES

5.6 TROUBLE SHOOTING GUIDE

IF YOU HAVE A PROBLEM WITH YOUR ST GEORGE APPLIANCE WHICH CANNOT BE OVERCOME USING THE INFORMATION PROVIDED IN THIS MANUAL AND REQUIRE A SERVICE CHECK, PLEASE CONTACT THE RELEVANT OFFICE IN YOUR STATE – for contact details see over

To ensure prompt and efficient service please have the following details ready before making your call:-

Model Number	Date and Place of Purchase
Serial Number	Warranty Registration Number

SERVICE CENTRES AND AGENCIES

AUSTRALIA WIDE	Freecall	1300 305 366
NEW ZEALAND	Applico	09 574 1050
CANADA/USA	Euroline Appliances	905 829 3980

6. CABINET INSTALLATION INSTRUCTIONS

Your safety and the proper care of your appliance is extremely important. Incorrect installation of the appliance as a result of not following the detailed specifications can affect the appliances performance. Appliances incorrectly installed may invalidate the warranty and we strongly recommend that the cavity, venting, wiring and gas connections be prepared as described in the specifications. This is critical to appearance, performance and safety.

WARNING: Installation must comply with Standards Australia (within Australia) Wiring Rules as well as your local electrical and building codes and regulations and any other applicable requirements.

Your appliance must be properly installed and grounded by a qualified technician.

This appliance must be installed according to the installation requirements of the local gas authority and the appropriate installation code issued by the A.L.P.G.A and A.G.A (reference code AG601) and the building authorities requirements and any other applicable requirements.

6.1 Measurements

Unless otherwise noted, all dimensions provided are in millimetres (mm). The sizes allow for only a small degree of error so all cut outs must be precise and square. To ensure the cabinetry is well finished the cut edges must also be square and care taken to ensure the cut edges are free of chips.

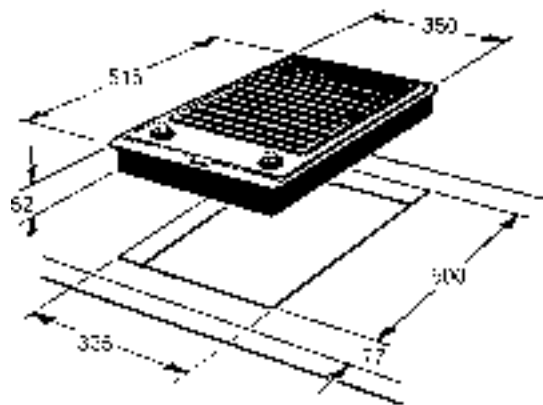
6.2 Preparing the Cupboard Cavity

Determine the position the appliance is to be installed, ensuring no structural members interfere with the space requirements for the unit and the gas and/or electrical connections.

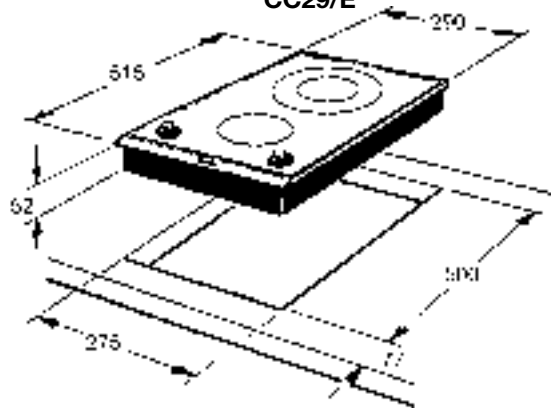
Refer to the installation diagrams and **Required Clearances** for the various mounting options and necessary clearances applicable.

CABINET INSTALLATION INSTRUCTIONS

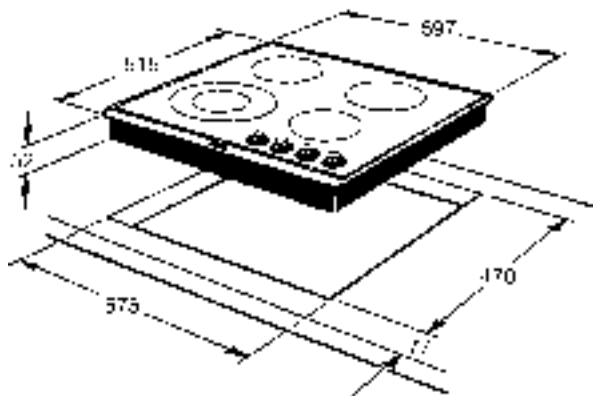
CB355S



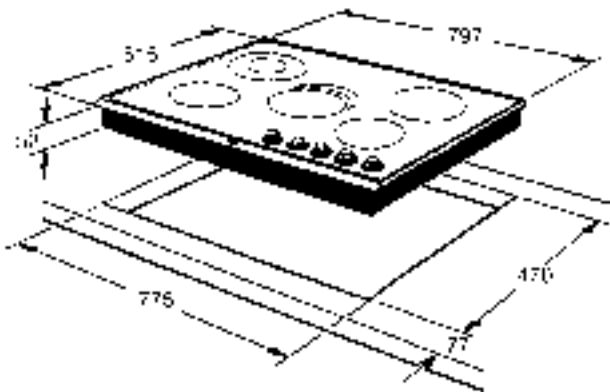
CC29/E



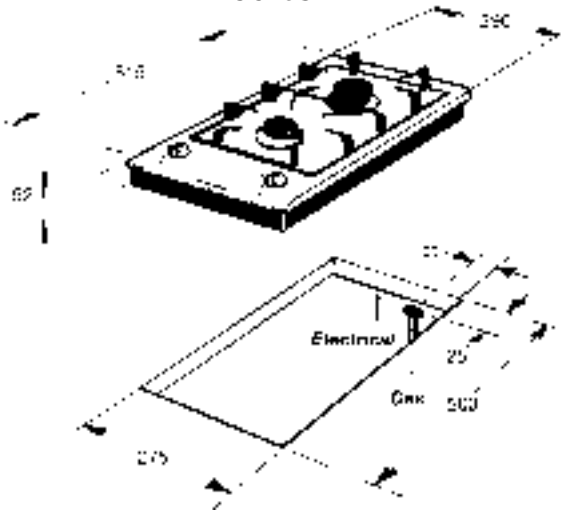
CC605D/E



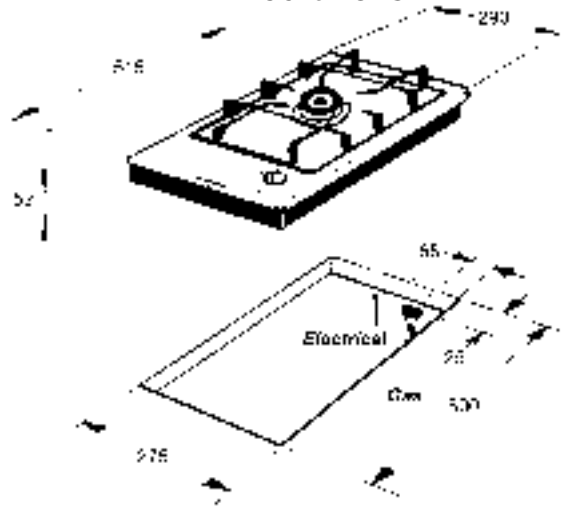
CC805D/E



CG29S

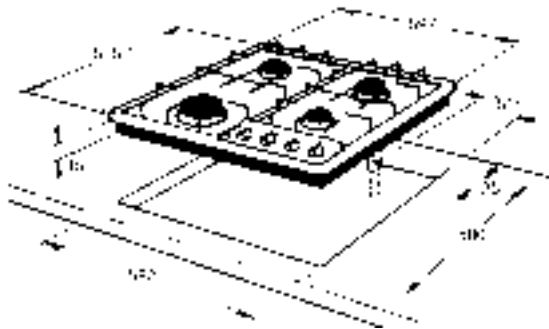


CG29WOKS

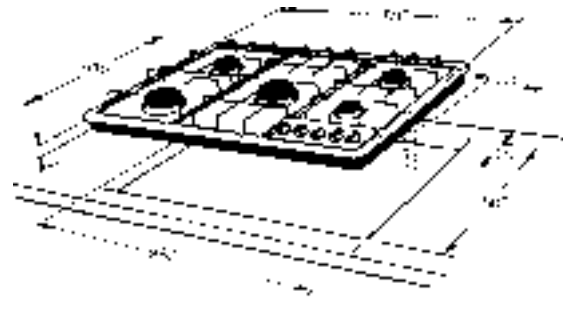


The duplicate rating plate must be attached to an adjacent surface for easy viewing, without the necessity of removal of the appliance.

CG60WOKFFE



CG90WOKFFE

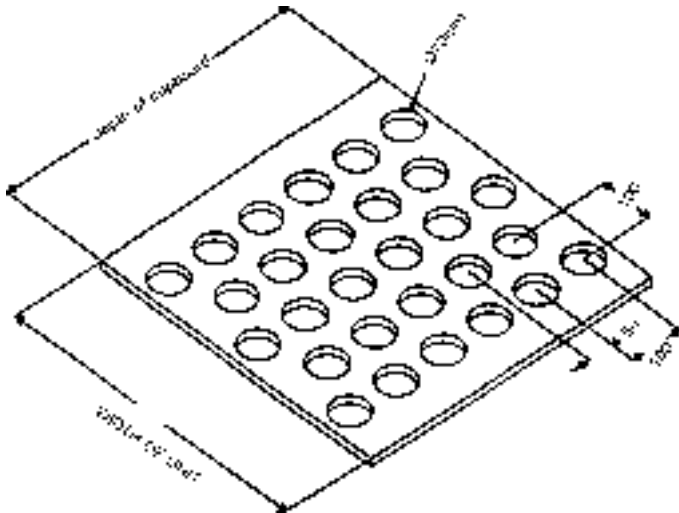


CABINET INSTALLATION INSTRUCTIONS

6.3 Barrier Installation (CC and CB Models)

CAUTION: THE UNDERSIDE SURFACE OF THE COOKING APPLIANCE CAN REACH A TEMPERATURE EXCEEDING 105°C DURING NORMAL USE. IF AFTER INSTALLATION THE UNDERSIDE SURFACE IS ACCESSIBLE THROUGH UNDER-BENCH CUPBOARDS, IT IS ESSENTIAL THAT A RIGID BARRIER IS INSTALLED TO RESTRICT ACCESS.

The barrier must be of low thermal conductivity material (e.g. wood) and must have as many $\varnothing 70\text{mm}$ holes at 100mm centres as possible cut into it. The barrier must be positioned directly under the appliance at least 50mm away from the base of the unit. The barrier should extend for at least the width of the unit and back for the total depth of the cupboard. Note the diagrams below.



6.4 Required Clearances

Gas Cooktops

(Required Clearances Around Domestic Cooking Appliances – Extract from AG601)

All cooktops, rangehoods and/or exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the top of the highest burner on the cooktop to the lowest extruding part of the rangehood (A) be less than 600 mm. Minimum clearance for an exhaust fan is 750mm. (Clause 5.12.1.5)

Any other combustible materials less than 600 mm above the top of the highest burner shall be protected for the full width and depth of the cooking surface in accordance with Clause 5.12.1.2. However, in no case shall this clearance be less than 450 mm.

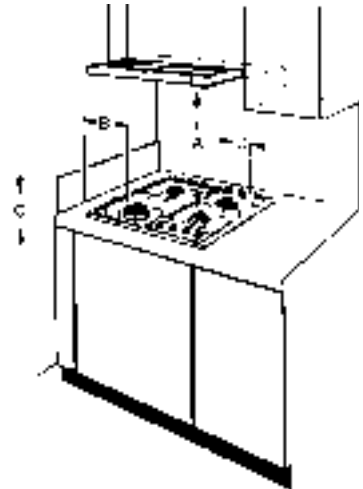
If (B) is less than 200 mm (275 mm for Wok burners), any surrounding vertical combustible material shall be protected in accordance with Clause 5.12.1.2 to a height (C) of not less than 150 mm above the burners for the full dimension (length or width) of the cooktop.

Protection of the rear wall is required if the appliance is fitted without a splashback.

If (D), the distance to a horizontal combustible material from the periphery of the nearest burner is less than 200 mm then (E) shall not be less than 10 mm (Clause 5.12.1.5). The dimension (E) is measured from the hob down to the horizontal surface.

Electric Cooktops (CB35 Model)

The minimum clearance to combustible materials overhead is 500mm (18").



REQUIRED CLEARANCES

CABINET INSTALLATION INSTRUCTIONS

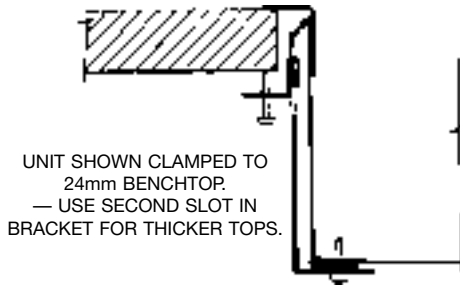
6.5 Securing the Cooktop

For gas appliances, the final gas connection shall be made using a flexible hose or annealed copper tubing of sufficient length to permit the insertion and removal of the appliance. For gas appliances connected using flexible hose, hose to be type A, 65°C rated with 1/2" BSP connections.

For appliances fitted with flexible electrical lead and plug, the general purpose outlet and switch must not be installed within the appliance recess and must be readily accessible without having to remove the appliance.

The unit must be securely clamped to the benchtop once correctly positioned. Refer to the diagrams below for the relevant models.

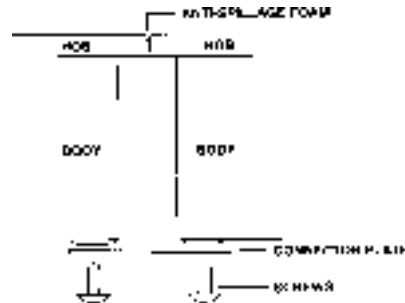
All Models Clamping Cooktop to Benchtop Surface



Domino Models

When two or more models are installed together they can be attached on the underside by the connector plates and screws supplied. Alternatively a 15mm bar can be left between the individual cutouts and the larger clamps used.

When butting two or more models together, a strip of foam is supplied, which can be attached to one edge as shown.



When two or more models are installed together, allow 15mm between each cutout, i.e. for the two gas models the cutout is 275mm each plus 15mm giving a cutout of 565mm wide x 515mm front to back.

7. GAS CONNECTION INSTRUCTIONS

7.1 Gas Supply Connection

WARNING: This appliance must be installed according to the installation requirements of the local gas authority and the appropriate installation code issued (within Australia) by the A.L.P.G.A and A.G.A (reference code AS5601) and the building authorities requirements and any other applicable requirements.

1. Check the gas type of the appliance which is identified by a sticker, attached to the appliance.
2. Ensure the location of the gas supply and routing of the gas line is appropriate for the appliance (see installation diagrams for gas connection location details).
3. Ensure that the supply connection point will be accessible when the appliance is installed.
4. Use of a hose assembly must comply with AS5601. This appliance is certified for installation using AS/NZS 1869 Class B 10mm 7 kPa WP hose. Maximum length is not to exceed 1.2m.
5. A restraining wire or chain of adequate strength is to be fixed to the appliance and the wall within 50mm of each connection point. The length of the chain or wire is not to exceed 80% of the length of the hose assembly.
6. It is recommended that a manual shut-off valve be installed in the gas supply line, in an accessible position external to the appliance, such that the gas supply to the appliance can be shut off in the event of an emergency or for servicing without having to remove the appliance.
7. For LPG models, the gas supply for the appliance must be regulated to a pressure of 2.75 kPa (11" W.G.). The gas inlet is fitted with an adaptor incorporating a pressure test point and has a 1/2" female BSP thread. For Natural Gas models, the gas supply is connected to the regulator supplied with the appliance, which has a 1/2" female BSP thread. **IT IS ESSENTIAL THAT THE REGULATOR ON THE APPLIANCE BE HELD FIRMLY WITH A SPANNER WHEN CONNECTING THE SUPPLY. DO NOT OVERTIGHTEN. THE REGULATOR MUST NOT BE CONNECTED TO APPLIANCE OR THE GAS SUPPLY WITHOUT THREAD SEALANT/LUBRICATION AS DRY CONNECTION MAY PERMANENTLY BIND THREADS.**

The regulated pressure for Natural Gas is 1.0 kPa (4" W.G.).

8. After installing the gas supply and making all connections, the supply line connections must be checked for possible leaks. With all controls of the appliance in the off position, open the gas supply valve and using a soap and water solution check each gas connection one at a time by brushing the solution over the connection. The formation of bubbles indicates a leak. Tighten the fitting and recheck for leaks. If it is not possible to correct the leak by tightening, replace the fitting. **Matches or lighters must never be used to check for leaks.**

GAS CONNECTION INSTRUCTIONS

9. Turn on each burner control and light in turn. Check for a clear blue flame without excessive yellow tipping. If burners show any abnormal combustion check they are correctly located. Sometimes burners may not ignite immediately and may seem to “blow” slightly when they do ignite. This is usually due to air in the gas line, which should clear itself.
10. If, after following the instructions, satisfactory performance cannot be obtained, contact the local gas authority for advice and assistance.
11. For minor adjustments see Servicing and Minor Adjustments.
12. A two (2) yearly inspection of the appliance by an authorised service agent will ensure many years of trouble free service (Note: This is not provided under warranty).

7.2 Injector Sizes for Gas Cooktops

MODEL	BURNER	NATURAL GAS		ULPG	
		INJECTOR Ø mm	MJ/hr	INJECTOR Ø mm	MJ/hr
CG29	RAPID	1.60	12.0	0.92	11.0
	SEMI-RAPID	1.18	6.0	0.65	5.4
CG29WOK	WOK	1.80	14.5	0.95	12.0
CG60WOKFFE	RAPID	1.60	12.0	0.92	11.0
	SEMI-RAPID	1.18	6.0	0.65	5.4
	WOK	1.80	14.5	0.95	12.0
CG90WOKFFE	RAPID	1.60	12.0	0.92	11.0
	SEMI-RAPID	1.18	6.0	0.65	5.4
	AUXILIARY	0.90	4.0	0.5	3.2
	WOK	1.80	14.5	0.95	12.0
CG90WOKFFEF	SEMI-RAPID	1.18	6.0	0.65	5.4
	AUXILIARY	0.90	4.0	0.5	3.2
	WOK	1.80	14.5	0.95	12.0
	FISH	1.4	9.5	0.85	10.0

8. ELECTRICAL CONNECTION INSTRUCTIONS

8.1 Wiring Rules and Warnings

WARNING: All aspects of the installation must conform with the requirements of the Standards Australia (within Australia) Wiring Rules as well as your local electrical and building codes and regulations and any other applicable requirements and conditions of your Local Power Supply Authority. A licensed electrician must perform the electrical work when installing this appliance. The supply cable and fuse rating must be suitable for the appliance.

WARNING: To avoid mains borne interference, this appliance must be installed individually on a separate and distinct final sub-circuit.

NOTE: To the Electrician – please ensure sufficient supply cable is provided to allow the appliance to be removed from the cavity should any servicing be necessary. This will also allow easy connection of the supply. For models supplied with a flexible lead (approx 1m in length) ensure the power connection is within the reach of the cable.

8.2 Voltage Supply Connection

To connect the electrical supply:-

1. Ensure the supply cable and fuse rating are suitable for the appliance (see Electrical Loads).
2. For models not fitted with a flexible lead and plug, remove the cover plate by undoing the screws.
3. Fit a suitable entry bush to the conduit entry bracket and feed the fixed wiring through.
4. Connect the wiring to the terminal block using the screw connections provided. Ensure the wires are properly secured to prevent any high resistance electrical connection.

For the CC605 and CC805 models, the supply can be single or 2 phase. For 2-phase connection the link between A1 and A2 must be removed.

5. Replace the cover plate and secure in position using the screws making certain that all wiring is clear of any metal work and the screws.

ELECTRICAL CONNECTION INSTRUCTIONS

8.3 Electrical Loads

Gas appliances referred to in this manual have a maximum electrical load of 5W.

ELEMENT	CB355	CC29/E	CC605D/E	CC805D/E
BBQ	2x1200W	-	-	-
SMALL	-	1200W	2x1200W	2x1200W
MEDIUM	-	-	1800W	1800W
LARGE	-	1800W	2200W	2200W
OVAL	-	-	-	2400W
TOTAL	2.4 kW	3.0 kW	6.4 kW	8.8 kW

When connected to a subcircuit protected by a circuit breaker, the current drawn by an appliance may cause the circuit breaker to trip in some cases. It is recommended that the following installation procedures are used.

NOTE: Larger cable sizes may be required to conform with AS3000 depending on length and method of enclosure of supply cable.

Model	kW Rating	Maximum Current (Amperes)	Recommendation	
			Cable Size	Circuit Breaker
CB355	2.4	10.0	1.5 mm ²	10 Amp
CC29/E	3.0	12.5	1.5 mm ²	15 Amp
CC605D/E	6.4	26.7	2.5 mm ²	30 Amp
CC805D/E	8.8	36.7	4.0 mm ²	40 Amp

9. **SERVICING AND MINOR ADJUSTMENTS**

All service work, minor or not, must be performed by a suitably qualified and licensed person.

9.1 **Setting Gas Pressure**

A pressure test point is provided on the pressure regulator (for Natural Gas models) or on the inlet adapter (for ULPG models) at the gas connection point of the appliance. The pressure should be set with one burner fully on. The set pressure should be 1 kPa for Natural Gas or 2.75 kPa for ULPG.

9.2 **Gas Simmer Flame Adjustment**

The minimum gas flow for each burner is factory set but can be adjusted if necessary. The minimum flow can be increased or decreased by:-

For models fitted with valves which have solid control shafts, removing the control knob and hob if necessary to gain access to the adjustment screw on the valve body, and then turning the adjustment screw using a small flat bladed screwdriver. Take care not to damage the head of the screw.

For models fitted with valves which have hollow control shafts, removing the control knob/s and turning the adjustment screw in the centre of the control shaft using a small flat bladed screw driver. Take care not to damage the head of the screw.

Conversion from Natural Gas to ULPG: CG29, CG29WOK, CG60WOKFFE, CG90WOKFFE

THE FOLLOWING MUST BE CARRIED OUT BY AN AUTHORISED PERSON

General Information

The hob is supplied pre-adjusted for Natural Gas.

1. The injectors required for adapting this appliance to ULPG are supplied in the conversion kit P/N 51687-1 (CG29), 51687-2 (CG29WOK) and 51688 (CG60 & 90).
2. When the appliance has been converted to ULPG tick the box on the injector information label P/N 51665 (CG29 models) or 51686 (CG60 and 90).
3. Change the black Natural Gas labels to the red ULPG labels.

Conversion

1. Remove the pan support Burner caps, burner ring/dress rings.
2. Remove the fitted injectors one by one and replace with the ULPG injector sized as the label P/N 51665 (CG29 models) or 51686 (CG60 & 90) attached to the appliance and also the users manual.
3. Fit the Test Point Adaptor at the gas inlet.
4. Replace all the burner parts ensuring that they are correctly keyed to the mating part.
5. After fully leak testing and working on each burner in turn, remove the control knob and light the burner and then adjust the minimum flame via the adjustment screw in the centre of the Gas Cock shaft. With the gas cock set in the low flame position, turn the adjustment screw clockwise to reduce the flow to the required level. Other burners should be full on while adjusting a burner on the CG29. Two burners should be on full while adjusting a burner on the CG60 or CG90.
6. Replace the Control Knobs and Pan Supports.

9.3 Lubricating Gas Valves

The gas valves may require periodic lubrication depending on their frequency of use. To lubricate the valves:-

1. Turn off the Gas and Electricity supply to the appliance.
2. Remove the pan supports, control knobs and burner assemblies and then remove the hob.
3. Dismantle the valve body by removing the screws retaining the control shaft assembly (refer to diagram if necessary).
4. Remove and clean the cone with a cloth and suitable dilutant.
5. Ensure the cone is clean and dry and slightly grease the outside with Ragosine Moly LM or approved alternative graphite lubricant.
6. Replace the cone, rotate it and remove it. Wipe off any excess grease ensuring that the gas holes are clear.
7. Replace the cone and re-assemble the valve body. Re-assemble the hob and other components.

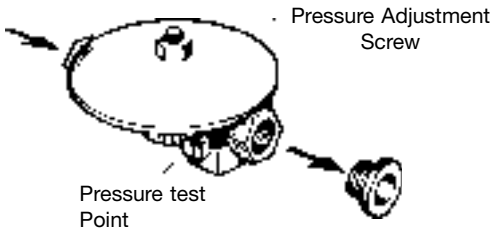


Diagram illustrating the gas cock spindle assembly. The main component is a vertical spindle with a handle at the top. A label points to the center of the spindle: "By pass Adjustment through centre of gas cock spindle."

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